# DINNER

# **APPETIZERS**

#### **BURRATA**

Fresh Basil, Heirloom Tomatoes, Red Onions, Red Wine Vinaigrette

\$12

#### CALAMARI

Served with Cocktail & Tartar Sauce \$12

SALMON CAKES

Fresh Wild Caught Salmon Cakes, Sriracha Aioli & Lemon Cole Slaw

\$14

AHI POKE

Wonton Chips, Sushi Grade Tuna, Seaweed Salad, Cucumbers, Radishes and Serrano Peppers

\$14

# **STARTERS**

# SOUP DU JOUR

\$7

# WATERMELON SALAD

Fresh Watermelon & Grapefruit on Arugula with Goat Cheese & Poppy Seed Vinaigrette

**\$**9

## BELLA URBAN GARDEN GREENS

Shaved Carrots, Cucumbers, Grape Tomatoes, Parmesan Cheese & Choice of Dressing

**\$**9

# CLASSIC CAESAR

Hearts of Romain, Garlic Croutons, Shaved Grana Padano Cheese & House Made Caesar Dressing

\$8

# **GREEK SALAD**

Romain, Kalamata Olives, Red Onions, Pepperoncino with Basil Vinaigrette

\$10

# PASTA, POLLO & RISOTTO

#### SHORT RIB RISOTTO

Porcine Mushroom, Pulled Short Ribs, Asparagus & Parmesan Cheese

\$28

# SEAFOOD RISOTTO

Sauteed Shrimp, Mussels, Clams, Fish Filet tossed in Saffron Risotto

\$28

#### MUSHROOM RAVIOLI

Sauteed Spinach, Vodka Pink Sauce and Shaved Parmesan Cheese

\$17

# PAPPRDELLE BOLOGNESE

House Made Pappardelle pasta, Ground Tenderloin Meat Sauce, Dry Ricotta Cheese

**\$1**8

#### SPAHETTI A LA SALMON

Sauteed Salmon, Sundried Tomato tossed in Spaghetti Pasta and Parmesan Cheese

\$26

#### CHICKEN PARMESAN

Classic Breaded Chicken Breast served with Penne Pasta and Broccolini

\$26

#### HALF CHICKEN

Roasted Chicken, mashed Potatoes & Daily Vegetable

\$25



# **ENTRÉES**

# CHATEAU FILET

Filet Mignon with Baked Potato & Asparagus \$41

# **NEW YORK**

NY Steak with Baked Potato & Asparagus **\$38** 

# SHORT RIB

Slow Cooked Short Ribs with Mashed Potatoes & Daily Vegetable

\$28

#### CHILEAN SEABASS

White Wine Sauce, Sundry Tomatoes, served with Mashed Potatoes & Broccolini

**\$**38

# **SALMON**

Honey Mustard Glazed Salmon Filet with Heirloom Cauliflower & White Rice \$28

# SOLE FILET

Breaded Sole Filet with White Rice, Daily Vegetables and Tartar Sauce

\$26

# EXECUTIVE CHEF LEO VILLAMIL

Dinner Menu available for curbside pickup or dine-in on

Thursday: 5:00pm-8:00pm Friday: 5:00pm-9:00pm

# WEEKLY DINING

#### Tuesday:

Lunch 11:00am-5:00pm

Taco Tuesday Menu 5:00pm-8:00pm

#### Wednesday:

Lunch 11:00am-7:00pm

#### Thursday:

Lunch 11:00am-5:00pm Dinner 5:00pm-8:00pm

#### Friday:

Lunch 11:00am-5:00pm Dinner 5:00pm-9:00pm

#### Saturday:

Lunch 11:00am-7:00pm

#### Sunday:

Brunch 10:00am-2:00pm Lunch 11:00am-7:00pm

For Dining Reservations:

Call (949) 498-6604 ext. 0

or email: frontdesk@bellacollinagolf.com

# **DESSERT**

CRÈME BRULEE

APPLE BUTTER TART

CARROT CAKE

CHOCOLATE CAKE

CHEESE CAKE

**\$**8